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KFC Refrigerator Rolls

1 cup shortening 1 cup sugar 1 cup
mashed potatoes 1 quart milk 1 cake
yeast 10 to 12 cups flour 1 teaspoon
baking soda 1 teaspoon salt 2 teaspoons
baking powder

Preheat oven to 400°F. Cream shortening
and sugar until light and fluffy. Add
potatoes and cream again. In separate
pot, heat milk to lukewarm, and dissolve
yeast. Pour milk mixture into shortening,
sugar and potatoes. Add enough flour
(about 4 cups) to make like cake dough
consistency. Stir in salt. Cover. Let rise
2 hours, stir in balance of flour (about 6

to 7 cups), baking soda and baking powder to make like biscuit dough—knead. Cover and refrigerate 1/2 hour, make into rolls. Let rise until double in size. Bake about 15-20 minutes. Refrigerate and use over 5 or 6 days. Makes 24 rolls.